

STARTERS & SHARES

CRUDITE \$10
fresh farm vegetables served with dipping sauces

ZUCCHINI & SWEET CORN FRITTER \$12
creamed corn, tomato preserve, dill crème fraiche

GRILLED SPANISH OCTOPUS TACO \$16
marinated octopus, sweet corn relish, green garlic aioli, micro arugula

DEVEILED EGGS \$18
caviar, dill, red onion, caper berries, crème fraiche

WILD BOAR & WILD RICE \$14
meat ball, roasted red pepper sauce, wild rice risotto, banana peppers, farmer cheese

HAWAIIAN TUNA POKE CONES \$17
crispy waffle cone, kaiware sprout, cucumber, avocado

SALADS & VEGETABLES

JOY'S CAESAR SALAD \$12
baby romaine, toasted croutons, parmesan cheese, white anchovy

BURRATA & HEIRLOOM TOMATO \$15
heirloom tomatoes, sweet & sour onions, grilled bread, aged balsamic

SPICED WEDGE \$12
chipotle buttermilk dressing, corn bread croutons, fire roasted chilis, cilantro, avocado, baked black beans

RED QUINOA & TUSCAN KALE \$13
honey, apple, almond, pickled shallot

CUCUMBER & VEGETABLE WRAPS \$12
pickled vegetables, sushi rice, cilantro, spicy mayo, soy

RAW & COLD

SEAFOOD TOWER \$175
selection of six king crab legs, one whole maine lobster, six oysters, six jumbo prawns, selection of daily nigiri

OYSTERS ON THE HALF SHELL \$18/30
whole and half dozen, yuzu mignonette, smoked tomato cocktail

COLLOSSAL SHRIMP COCKTAIL \$MP
smoked tomato, horseradish, lemon, pickled vegetables

SIDES & SH*T YUKON GOLD SMASHED POTATOES | CREAMED CORN | HEIRLOOM BABY CARROTS | GRILLED GREEN AND WHITE ASPARAGUS | HOUSE MADE TOTS OR FRIES | \$7 EACH

ROLLED & BOWLED

REALLY SPICY TUNA ROLL \$13
scallion, cucumber, chia seed, wasabi tobiko

SALMON "CALIFORNIA" ROLL \$15
king crab, avocado, cucumber, yuzu tobiko, micro shisho

SPICY TUNA HAMACHI ROLL \$15
jalapeno, cilantro, avocado, masago, spicy mayo

SHRIMP TEMPURA \$15
masago, avocado, cucumber, spicy mayo

CHARRED CHICKEN BOWL \$18
sesame, soy, lime, sweet chili

AHI TUNA BOWL \$21
sesame, soy, ginger, jalapeño

SALMON BELLY BOWL \$19
sesame, soy, sambal, togarashi

(all bowls served with sushi rice, scallion, cucumber, kaiware, avocado)

LOLLIPOPS

FRIED TRIPLE CREAM BRIE \$12
truffle honey, chive

SMOKED SPARE RIB \$17
nueske bacon, apple bourbon bbq

CRISPY PHYLLO WRAPPED TIGER SHRIMP \$18
sweet chili, cilantro

EXECUTIVE CHEF MATTHEW WILDE
SPRING 2016

FISH & SEAFOOD

HIMALAYAN SALT SLAB ALASKAN HALIBUT \$46
HAVE IT FOR DINNER OR SHARE IT WITH A FRIEND OR TWO!
one pound of alaskan halibut served "lettuce wrap style",
marinated tomato, creamy slaw, pickled fresno, cilantro, scallion

PAN ROASTED RED SNAPPER \$29
coconut sticky rice, papaya relish, kaiware, carrot curry

GRILLED SALMON CIOPPINO \$27
pei mussels, clams, bay scallops, sweet shrimp, crushed tomato, toasted chili, garlic

SAUTÉED SEA SCALLOPS \$32
sweet pea risotto, cipolini onions, pea tendrils, shaved marcona almonds, white balsamic

STEAKS & CHOPS & MORE

14 OZ BONE-IN BERKSHIRE PORK CHOP \$33
bone marrow butter crust

14 OZ PRIME SKIRT STEAK \$38
caramelized onion, green peppercorn demi

14 OZ NEW YORK STRIP STEAK \$42
lobster brown butter sauce

ROASTED CHICKEN ROULADE \$25
chicken jus "simmered overnight" roasted carrot puree, grilled ramp chimichurri

"JUICY LUCY" SLAGEL FARM CHEESE BURGER \$16
red rock cheddar, american cheese, grilled onion, raw onion, house made pickles

PORK LOIN SANDWICH "MILANESE STYLE" \$15
parmesan crusted, lemon garlic aioli, baby arugula
ADD farm fresh fried egg \$4

FRIED CHICKEN & CHAMPAGNE \$36
paprika honey butter, apple bourbon bbq, glass of champagne

WHIPPED TRUFFLE RICOTTA TORTELLINI \$16
smoked beech mushrooms, marinated artichoke, spring garlic, heirloom cherry tomato, lemon

DESSERTS

BANANA SPLIT \$9

*neapolitan ice cream, strawberries, chocolate,
toasted almonds, cherries*

ADD

candied bacon \$4

chocolate covered pretzel \$3

gold leaf \$10

super size \$6

COTTON CANDY \$9

served with strawberry short cake

BLUEBERRY LEMON CAKE \$9

fresh blueberries, buttermilk sorbet, coconut foam

PISTACHIO MANY WAYS \$9

*vanilla tuille, dark chocolate, pistachio praline,
saffron vanilla anglaise*

CINNAMON BUN MILKSHAKE \$12

*cinnamon brown sugar ice cream, candied bacon,
pretzel, candy apple, shot of bourbon*

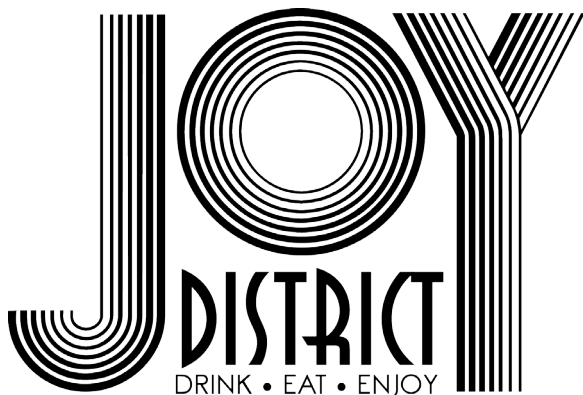
CANDY MILKSHAKE \$12

*vanilla ice cream, cotton candy, lollipop, rock sugar,
salt water taffy, gumball*

GREEN TEA MILKSHAKE \$12

*green tea ice cream, fortune cookies, candied ginger,
strawberries, mint, whipped cream*

CHOCOLATE PHOSPHATE \$8



BOTTLES

- BUD LIGHT**
light lager, anheuser-busch, 4.20% \$5
- ESTRELLA JALISCO**
pilsner, anheuser-busch, 4.00% \$6
- CARMELIZED CHOCOLATE CHURRO PORTER**
baltic porter, moody tongue brewing company, 7.00% \$7
- GLIMMERGLASS**
saison, brewery ommegang, 5.40% \$7
- MOSIAC PROMISE**
american ipa, founders brewing company, 5.50% \$7
- OBERON**
american pale wheat ale, bell's brewery, 5.80% \$7
- RUBEAUS**
raspberry cider, founder's brewing, 5.70% \$7
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raspberry cider, founder's brewing, 5.70% \$7
- TWO HEARTED**
american ipa, bell's brewery, 7.00% \$7
- DUVEL**
belgian strong pale ale, brouwerij duvel moortgat, 8.50% \$8
- MATILDA**
belgian strong pale ale, goose island beer co., 7.00% \$8
- SOFIE**
saison, goose island beer co., 6.50% \$8
- SORACHI ACE**
saison, brooklyn brewery, 7.20% \$8
- STELLA ARTOIS**
euro pale lager, stella artois, 5.00% \$8
- STELLA CIDRE**
apple cider, stella artois, 4.50% \$8

RESERVED BOTTLES

- BAY & PEPPER YOUR BRETT'S**
saison, against the grain brewery & smokehouse, 6.80%, 750 mL \$35
- 2009 BOURBON COUNTY STOUT**
imperial stout, goose island beer co., 13.80%, 22 oz \$75
- JULIET**
american wild ale, goose island beer co., 8.00%, 25.9 oz \$70
- BLACK OPS**
russian imperial stout, brooklyn brewery, 10.50%, 25.4 oz \$50
- MANGO MAGNIFICO**
mango cider, founders brewing company, 10.00%, 750 mL \$28
- TRUFFLE PILSNER**
pilsner, moody tongue brewing copmany, 5.00%, 22 oz \$120
- THE MITTEN**
apple cider, virtue cider, 6.90%, 750 mL \$50
- JOEY PEPPER**
belgian pale ale, evil twin brewing, 7.00%, 22 oz \$28

CHAMPAGNE & SPARKLING

BY THE GLASS

PROSECCO riondo, ITA \$10	BRUT moet & chandon imperial, FRA \$14
SPARKLING sokol blosser, dayton, OR \$12	ROSE moet rose imperial, FRA \$16

BY THE BOTTLE

BRUT moet & chandon imperial, FRA \$75	ROSE moet rose imperial, FRA \$85
BRUT billecourt-salmon, FRA \$100	ROSE billecourt-salmon, FRA \$125
BRUT ruinart, FRA \$150	ROSE ruinart, FRA \$175
BRUT billecourt-salmon, 1.5L, FRA \$250	

WHITE

BY THE GLASS

BLEND brassfield serenity, high valley, CA \$12	RIESLING grace lane, yakima valley, WA \$10
CHARDONNAY au contraire, russian river, CA \$12	ROSE bieller rose, provence, FRA \$10
CHARDONNAY newton unfiltered, napa, CA \$14	ROSE sanford, santa barbara, CA \$15
CHARDONNAY ferrari cerano tre terre, sonoma, CA \$16	SAUVIGNON BLANC giraud, napa, CA \$12
CHENIN BLANC VIOGNIER terra d'oro, clarksburg, CA \$10	SAUVIGNON BLANC vml, russian river, CA \$14
PINOT GRIS joel gott, willamette, OR \$12	

BY THE BOTTLE

BLEND treana, central coast, CA \$75	CHENIN BLANC foxen, central coast, CA \$50
BURGUNDY chablis, chablis, FRA \$60	PINOT GRIGIO livio felluga, colli orientali del fruiili, ITA \$60
CHARDONNAY au bon climat, santa barbara, CA \$50	RIESLING joh jos prum, wehlem, GER \$80
CHARDONNAY rombauer, los carneros, CA \$70	SANCERRE les monts damnes, upper loire, FRA \$70
CHARDONNAY cake bread cellars, napa valley, CA \$80	SAUVIGNON BLANC provenance, napa valley, CA \$50
CHARDONNAY orogeny, sonoma, CA \$90	SAUVIGNON BLANC duckhorn, napa valley, CA \$80
CHARDONNAY soter north valley, willamette, OR \$90	

RED

BY THE GLASS

CABERNET SAUVIGNON tom gore, alexander valley, CA \$12	MERLOT saved, oakville, CA \$14
CABERNET SAUVIGNON double canyon, WA \$14	MOUVEDRE cline, contra costa, CA \$12
CABERNET SAUVIGNON dan cohn, sonoma, CA \$16	PINOT NOIR higher ground, monteray, CA \$12
MALBEC graffigna, san juan, ARG \$12	PINOT NOIR elouan, willamette, OR \$14
MERLOT seven falls, paterson, WA \$12	PINOT NOIR moniker, mendocino, CA \$16

BY THE BOTTLE

BLEND gravel bed red, sonoma, CA \$60	MERLOT star lane, happy canyon, CA \$60
BORDEAUX BLEND todas, santa ynez valley, CA \$150	MERLOT provenance, napa valley, CA \$100
CABERNET SAUVIGNON decoy, sonoma, CA \$50	MERLOT shafer, napa valley, CA \$125
CABERNET SAUVIGNON oberon, napa valley, CA \$50	PINOT NOIR sharecroppers, newberg, OR \$60
CABERNET SAUVIGNON clos du val, napa valley, CA \$80	PINOT NOIR van duzer, willamette, OR \$110
CABERNET SAUVIGNON mount veeder, napa valley, CA \$90	ZINFANDEL turley, napa valley, CA \$105
MERLOT matanzas creek, sonoma, CA \$60	



SPECIALTY COCKTAILS - \$15

- ST. GERMAIN COCKTAIL**
st. germain, moet brut, soda water, lemon zest
- RIFF RAFF**
cruzan spiced rum, passion fruit juice, punt e mas, orange zest
- FINAL WARD**
makers mark bourbon 46, yellow chartreuse, maraschino, lemon juice
- REMEMBER THE MAINE**
dickel rye, carpano antica, cherry heering, absinthe, cherry
- LADY MARY**
wheatley vodka, carpano bianco, tropical roiboos tea syrup, lemon juice, brut champagne
- CUCUMBER COOLER**
effen cucumber vodka, aperol, simple syrup, lime juice, cucumber juice
- STRAWBERRY ZINGER**
ketel one vodka, carpano antica, simple syrup, lime juice, strawberry puree
- MOSCOW MULE**
absolut elyx, lime juice, ginger beer

THE CLASSICS - \$14

- AVIATION**
beefeater gin, bitter truth violet liquer, maraschino, lemon
- COSMOPOLITAN**
belvedere citrus vodka, cointreau, sugar, fresh lime, cranberry
- FRENCH 55**
moet champagne, lemon juice, tanqueray gin, simple syrup
- MANHATTAN**
knob creek bourbon, carpano antica, angostura bitters, cherry
- OLD FASHIONED**
maker's mark bourbon, angostura bitters, orange, cherry
- SAZERAC**
knob creek rye, peychauds bitters, pernod absinthe, lemon essence
- VESPER**
bombay sapphire gin, grey goose vodka, lillet blanc
- VIEUX CARRE**
jim beam rye, hennessy vs, carpano antica, angostura bitters, cherry
- A SHOT**
roca patron silver

BRUT

armand de brignac	\$900
krug grand cuvee	\$700
louis roederer (cristal)	\$900
dom perignon luminous	\$500
pierre jouet fluer	\$425
veuve cliquot yellow label	\$300

ROSE

louis roederer rose	\$1,600
armand de brignac rose	\$1,500
dom perignon rose	\$1,300
krug rose	\$1,000
pierre jouet fluer rose	\$850
veuve cliquot rose	\$350

LARGE FORMAT

veuve cliquot yellow label 9 L	\$5,000
veuve cliquot yellow label 6 L	\$3,000
dom perignon luminous rose 1.5L	\$2,900
armand de brignac rose 1.5L	\$2,900
pierre jouet belle epoque rose 1.5L	\$2,000
armand de brignac 1.5L	\$1,800
dom perignon luminous 1.5L	\$1,100
veuve cliquot yellow label 3L	\$1,000
veuve cliquot rose 1.5L	\$650
veuve cliquot yellow label 1.5L	\$500



VODKA

belvedere 1.5L	\$600
ciroc 1.5L	\$600
grey goose 1.5L	\$600
absolut elyx	\$350
belvedere	\$325
grey goose, citron, cherry noir, le orange, pear	\$325
ketel one	\$325
tito's	\$325
absolut, citron, mandarin	\$300
effen, black cherry, cucumber	\$300

TEQUILA

don julio 1942	\$650
roca patron anejo	\$450
roca patron reposado	\$425
roca patron silver	\$400
patron anejo	\$375
don julio anejo	\$350
patron reposado	\$350
don julio reposado	\$325
don julio blanco	\$325
patron silver	\$300

SCOTCH/COGNAC

johnnie walker blue	\$800
macallan 18 yr	\$650
chivas 18 yr	\$350
chivas 12 yr	\$300
johnnie walker black	\$300
macallan 12 yr	\$300
hennessy vs	\$300

GIN

hendricks	\$325
tanqueray	\$325
bombay	\$300

WHISKEY

makers mark	\$350
knob creek	\$350
crown royal	\$325
jack daniels	\$300
jameson	\$300

RUM

captain morgan	\$325
bacardi, limon, o	\$300